

Egg Masala Recipe

Ingredients:

Eggs – 10, boiled, shells removed, halved
Onions – 4 to 5, chopped
Dry Red Chillies – 5 to 6
Cumin Seeds – 2 tsp
Urad Dal – 2 tblsp
Curry Leaves – handful
Coriander Leaves – big handful, chopped
Salt as per taste
Oil as required



Method:

- ❖ Dry roast the cumin seeds, red chillies, urad dal and curry leaves for a minute.
- ❖ Remove and grind to a fine powder.
- ❖ Heat oil in a pan.
- ❖ Add the onions and saute until golden.
- ❖ Add salt, ground powder and cook for a minute or two.
- ❖ Add the halved eggs and stir gently.
- ❖ Reduce flame to low and simmer for few minutes.
- ❖ Garnish with coriander leaves.
- ❖ Serve hot.